SERVICE INSTRUCTIONS

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THERMOSTAT CALIBRATION INSTRUCTIONS

(pre 2000 series Gas Fryers)

Bob Evans FARMS®

You will need:
One standard flat blade screwdriver
One accurate fryer thermometer

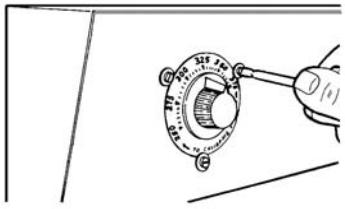
1. Set thermostat to desired frying temperature.
2. Allow fryer to cycle three times.
3. Place an accurate thermometer in the oil.

NOTE: Locate thermometer in same position for every calibration. Position next to far right heat tube is recommended.

Thermometer in oil

4. If calibration of fryer is found to be less than 15°F off, simply loosen three dial plate retaining screws, rotate dial plate to match thermometer reading and tighten screws.

Thermostat calibration



If the fryer is found to be more than 15° off, than a qualified service company must be contacted to have the fryer properly calibrated.